

# Cowboy Cake (Hazel Dallas)

## Ingredients

- 2 cups flour
- 2 cups sugar
- 1 cup water
- 1 stick oleo
- 4 tsp cocoa
- 2 eggs
- 1/2 cup buttermilk
- 1 tsp baking soda
- 1 tsp vanilla

## Summary

**Yield:** 10

**Prep Time:** 5 minutes

**Category:** Cakes

## Instructions

Sift together flour and sugar. Set aside. Place stick oleo, cocoa and water in pan on stove. Bring to a boil, and boil for 1 minute. Pour over flour mixture. Beaten eggs add soda and buttermilk. Blend and add vanilla. Bake at 400 degrees for 20 minutes on a cookie sheet or 9 1/2x 14 inch pan for 25 minutes.

## Notes

Icing:

Need: 1 stick oleo

2 t cocoa

6 t milk

## **Cowboy Cake (Hazel Dallas)**

Bring to a boil. Bring straight off and then pour over 1 box powdered sugar

1 cup nuts

1 t vanilla.

Spread on warm cake